

# SEA GRILL

## RAW BAR

<b>OYSTERS*</b>	<b>HALF DOZEN 20 / DOZEN 36</b>
CHEF'S SELECTION	
<b>SEAGRILL CEVICHE *</b>	<b>22</b>
GROUPER OCTOPUS AND CALAMARI IN LIME JUICE, RED ONION AND CILANTRO	
<b>CAVIAR*</b>	<b>120</b>
KALUGA TSAR RESERVE (BLACK) 2OZ	
<b>TASTING OF RAW FISH *</b>	<b>45</b>
CHEF'S SELECTION OF OUTSTANDING FISH OF THE DAY WITH PARSLEY, LIME ZEST, CAPERS OLIVE OIL	
<b>BIG EYE TUNA *</b>	<b>24</b>
SASHIMI/FRESH CHILI SHALLOTS CILANTRO	
<b>SCOTISH SALMON *</b>	<b>24</b>
SASHIMI/FRESH CHILI SHALLOTS CILANTRO TARTAR/CREAM FRESH, AVOCADO, SHALOTS, CAPERS, SESAME OIL, SOY SAUCE	
<b>TUNA TARTAR *</b>	<b>24</b>
SUSHI GRADE TUNA, AVOCADO, CREAM FRESH, SEAWEED.	

## SOUPS

<b>LENTIL SOUP</b>	<b>13</b>
<b>AVG OLEMONO</b>	<b>13</b>
<b>LOBSTER BISQUE</b>	<b>16</b>

## SALADS

<b>MAROULI</b>	<b>SMALL 17 / LARGE 25</b>
HEARTS OF BABY ROMAINE WITH SCALLIONS AND DILL IN OLIVE AND RED WINE VINAIGRETTE AND FETA	
<b>GREEK SALAD</b>	<b>SMALL 17 / LARGE 25</b>
CLASSIC SALAD WITH VINE-RIPENED TOMATO, CUCUMBER, PEPPER, ONIONS, KALAMATA OLIVES AND FETA	
<b>ROKA</b>	<b>19</b>
AURUGULA, HALZENUTS, SUNDRIED TOMATO, FIG PRESERVED WITH BALSAMIC VINAIGRETTE AND GOAT CHEESE	
<b>PANZARIA</b>	<b>16</b>
MARINATED BABY BEETS ROSEMARY THYME GARLIC WITH SKORDALIA AN AURUGULA	

## COLD APPETIZERS

<b>SEA GRILL PIKILIA (ASSORTMENT OF SPREADS)</b>	<b>25</b>
TARAMA, MELIZANOSALATA, TZATZIKI, SKORDALIA	
<b>TARAMA</b>	<b>15</b>
CARP ROE SPREAD	
<b>MELIZANOSALATA</b>	<b>15</b>
ROASTED BABY EGGPLANT SPREAD	
<b>TZATZIKI</b>	<b>15</b>
YOGURT, GARLIC, CUCUMBER	
<b>SKORDALIA</b>	<b>15</b>
GARLIC AND ALMOND SPREAD	
<b>HTIPITI</b>	<b>15</b>
SPICE FETA SPREAD	
<b>SHRIMP COCKTAIL</b>	<b>26</b>
U8 FOUR PIECES	

# HOT APPETIZERS

<b>GIGANTES</b>	<b>17</b>
SAVORY BRAISED IMPORTED KASTORIAN GREEK GIANT BEANS	
<b>SPANAKOPITA</b>	<b>19</b>
BAKED PHYLLO STUFFED WITH FRESH SPINACH FETA AND LEEKS	
<b>SAGANAKI</b>	<b>19</b>
KEFALOTIRI CHEESE OVEN BAKED	
<b>SARDELA</b>	<b>24</b>
SARDINES PLANKTON FED AT EARLY AGE, WHILE AS ADULT BECOMES MORE DIVERSE.	
<b>OUZO MUSSELS</b>	<b>19</b>
MEDITERRANEAN MUSSELS PREPARED WITH OUZO WHITE WINE DILL AND GARLIC	
<b>BABY BACKS RIBS</b>	<b>21</b>
PORK OR LAMB CHAR-BROILED AND SEASONED WITH LEMON OREGANO AND OLIVE OIL	
<b>SHRIMP</b>	<b>25</b>
CHARCOAL GRILLED OCEAN GARDEN SHRIMP INFUSE SAFFRON	
<b>OCTOPUS</b>	<b>27</b>
GRILLED SUSHI-TENDER PORTUGUESE OCTOPUS IN OLIVE OIL	
<b>KEFTEDES</b>	<b>20</b>
SAUTEED LAMB AND BEEF MEATBALLS WITH MINT, PARSLEY AND GARLIC	
<b>DOLMATHAKIA</b>	<b>18</b>
GRAPE LEAVES STUFFED WITH ARBORIO RICE AND A MEDLEY OF HERBS	
<b>CALAMARI</b>	<b>21</b>
CRISPY FRIED OR SIMPLY GRILLED CALAMARI	
<b>STUFFED CALAMARI</b>	<b>19</b>
FRESH WHOLE CALAMARI STUFFED WITH THREE DIFFERENT GREEK CHEESES	
<b>SHRIMP SAGANAKI</b>	<b>27</b>
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
<b>FRIED ZUCCHINI AND EGGPLANT</b>	<b>18</b>
THINLY SLICED CRISPY SERVED WITH TZATZIKI	
<b>GRILLED PEPPERS</b>	<b>17</b>
YELLOW AND RED PEPPERS GRILLED WITH CAPERS AND GARLIC	
<b>CRAB CAKE</b>	<b>25</b>
5 OZ OF 95% JUMBO LUMP CRABMEAT WITH SPICES	
<b>CLAMS OREGANATO</b>	<b>HALF 15/DOZEN 27</b>
MIDDLE NECK CLAMS BAKED WITH BREAD CRUMBS AND OREGANO	
<b>OYSTERS ONASIS</b>	<b>6 PIECES 27</b>
BAKED OYSTERS TOPPED WITH FETA SPINACH AND KEFALOTIRI CHEESE	
<b>GRILLED WILD MUSHROOMS</b>	<b>19</b>
MIXTURE OF GRILLED WILD MUSHROOMS WITH ROSEMARY	
<b>GRILLED HALOUMI</b>	<b>19</b>
GRILLED CHESSE WITH LEMON AND OLIVE OIL	

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH,  
SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISKS OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU  
HAVE CERTAIN MEDICAL CONDITIONS.  
18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

# WHOLE FISH FROM THE SEA

FRESHLY CAUGHT FISH ON DISPLAY GRILLED ON CHARCOAL

OUR CHEFS DE-BONE THE FISH  
UNLESS OTHERWISE INSTRUCTED

<b>RED SNAPPER</b>	<b>49</b>
GULF OF MEXICO SNAPPER MOIST AND LEAN FISH WITH DISTINCTIVE SWEET FLAVOR	
<b>POMPANO</b>	<b>49</b>
"FLORIDA'S PRIDE" FIRM FLAVORFULL FISH WITH A TENDER TEXTURE. "SEASONAL AVAILABILITY"	
<b>BRANZINO</b>	<b>49</b>
MEDITERRANEAN STRIPE BASS WHITE FLAKY FISH MILD FLAVOR IMPORTED FROM GREECE	
<b>BLACK SEA BASS</b>	<b>49</b>
NORTH CAROLINA BLACK SEA BASS, WHITE FLAKY MOIST AND MILD "SEASONAL AVAILABILITY"	
<b>BARBOUNI</b>	<b>49</b>
RED MULLET OMNIVOROUS, MIDLEY SWEET FLAVOR	
<b>FAGRI</b>	<b>49</b>
RED PORGY (SILVERY-ROSE IN COLOR) OMNIVOROUS	
<b>DORADO</b>	<b>49</b>
GILTHEAD SEA BREAM OR DORADO CARNIVOUROUS, PREDOMINANTLEY FOUND IN THE IONIAN SEA	

## WHOLE FISH

IN SEA SALT CRUST – PLEASE ADD \$15

<b>TURBOT FOR THREE PEOPLE</b>	<b>180</b>
SOLE FAMILY FROM SPAIN	
<b>LAVRAKI FOR TWO PEOPLE</b>	<b>120</b>
OMNIVOROUS MEDITERRANEAN BRANZINO	
<b>RED SNAPPER FOR TWO PEOPLE</b>	<b>120</b>
GULF OF MEXICO SNAPPER	
<b>LOBSTER FOR TWO PEOPLE</b>	<b>MP</b>
GRILLED MAINE LOBSTER WITH LEMON AND OLIVE OIL	

## FISH FILLET & SHELLFISH

SERVED WITH LEMON POTATOES

<b>GROUPEL LADOREGANO</b>	<b>52</b>
LOCAL WILD PAN SEARED FILET SERVED IN OUR LEMON, OLIVE OIL AND OREGANO SAUCE	
<b>SALMON LADOREGANO</b>	<b>44</b>
FAROE ISLAND ORGANIC SALMON	
<b>YELLOWFIN TUNA</b>	<b>44</b>
GRILLED SUSHI QUALITY TUNA MARINATED IN GREEK SPICES	
<b>GRILLED SHRIMP</b>	<b>45</b>
CHARCOAL GRILLED OCEAN GARDEN SHRIMP OR FRIED	
<b>GROUPEL PLAKI</b>	<b>52</b>
GROUPEL FILET OVEN BAKED IN FISH BROTH, ONIONS AND TOMATOES	
<b>U-10 SCALLOPS OREGANATO</b>	<b>48</b>
PAN SAUTEED SCALLOPS, FINISHED IN THE OVEN WITH BREAD CRUMBS	
<b>CHILEAN SEA BASS</b>	<b>54</b>
PAN SEARED FILET	
<b>SEAFOOD YOVETSU</b>	<b>52</b>
GROUPEL, SHRIMP, MUSSELS AND CLAMS WITH ORZO IN ASEAFOOD BROTH	
<b>SHRIMP SAGANAKI</b>	<b>49</b>
SAUTEED JUMBO SHRIMP IN A TOMATO AND FETA SAUCE	
<b>HEAD ON PRAWNS</b>	<b>49</b>
TWO U-4 PRAWNS GRILLED WITH LEMON	
<b>LINGUINI LOBSTER</b>	<b>49</b>
1 ¼ LB FRESH MAINE LOBSTER OVER LINGUINI PASTA IN GARLIC WHITE WINE SAUCE	

## FROM THE LAND

<b>LAMB CHOPS</b>	52
AUSTRALIAN FRESH LAMB CHOPS	
<b>VEAL CHOPS</b>	59
14 OZ MILK FED VEAL CHAR-BROILED TO YOUR TASTE	
<b>STEAK</b>	59
14 OZ BEEF USDA PRIME DRY AGED 4 TO 6 WEEKS	
<b>FILLET MIGNON KE-BOB</b>	49
WITH VEGETABLES SERVED OVER RICE	
<b>CHICKEN LADOREGANO</b>	41
ORGANIC 1/2 CHICKEN GRILLED ON THE CHARCOAL WITH OLIVE OIL AND LEMON	
<b>CHICKEN KEB-BOB</b>	41
MARINATED BREAST OF CHICKEN SERVED OVER RICE	
<b>LAMB YUVETSI</b>	49
LAMB SHANK PREPARED IN RED WINE SAUCE SERVED WITH ORZO	
<b>BABY BACK RIBS (PORK OR LAMB)</b>	37
FULL RACK OF BABY BACK RIBS, CHR-BROILED AND SEASINED WITH LEMON OREGANO AND OLIVE OIL	

## PASTA

<b>CAPELLINI POMODORO</b>	24
ANGEL HAIR PASTA WITH FRESH TOMATOES	
<b>FETTUCCHINI ALFREDO</b>	27
FETTUCCHINI IN A CLASSIC ALFREDO CREAM SAUCE	
<b>LASAGNA</b>	30
HOMEMADE PASTA LAYERED WITH BÉCHAMEL IN OUR DELICATE BOLOGNESE SAUCE	
<b>LINGUINE VONGOLE</b>	31
FLAT THIN PASTA, FRESH CLAMS IN TOMATO SAUCE OR WHITE CLAM SAUCE	
<b>LINGUINE NETTUNO</b>	34
FLAT THIN PASTA SERVED IN AN ARRAY OF FRESH SEAFOOD, FISH IN TOMATO SAUCE	
<b>PAPARDELLA LAMB RAGU</b>	27
<b>BOLOGNESE</b>	
HOME MADE PAPARDELLA PASTA WITH OUR SIGNATURE RAGU SAUCE	

## SIDES

<b>BASMATI RICE</b>	11
CILANTRO, ONION	
<b>GRILLED ASPARAGUS</b>	14
GRILLED ASPARAGUS OLIVE OIL AND WINE VINEGAR	
<b>GREEK FRIES</b>	13
SEA SALT OREGANO KEFALOTIRI CHEESE	
<b>LEMON POTATOES</b>	13
TRADITIONAL OVEN ROASTED POTATOES	
<b>BROCCOLINI</b>	15
SAUTEED IN OLIVE OIL AND GARLIC WITH FETA CHEESE	
<b>GRILLED SEASONAL VEGETABLES</b>	17
SERVED WITH BALSAMIC AND OLIVE OIL	
<b>FINGERLING POTATOES GREEK STYLE</b>	13
SLICE STEAM FINGERLING POTATOES FINISHED WITH LEMON OLIVE OIL SCALLIONS AND DILL	
<b>ORZO</b>	13
SHORT CUT RICE SHAPE PASTA WITH TOMATO OLIVE OIL AND PARSLEY	
<b>HORTA</b>	15
STEAM WILD GREENS	
<b>SPINACH</b>	14
SAUTEED FRESH SPINACH GARLIC AND OLIVE OIL	